

Walnut Breakfast Cookies

Makes: 100 servings

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Ingredients	Weight	Measure
Margarine	1 1/2 lb	3 cups
Applesauce	5 oz	1/2 cup and 2 Tbsp
Brown sugar	3 lb	6 3/4 cups
Pineapple, crushed, with juice	2 lb 10 oz	5 cups
Vanilla		1 1/2 tsp
Maple flavoring		3 Tbsp
Flour, all-purpose	3 lb	10 cups
Nonfat dry milk	12 oz	2 1/4 cups
Cinnamon, ground		2 Tbsp
Baking soda	1 oz	2 Tbsp
Salt		1 tsp
Oats	2 lb	2 qt and 2 cups
Raisins or dates	2 lb	1 qt and 2 cups
Walnuts, chopped	1 lb 8 oz	1 qt and 2 cups

Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	277	
Total Fat	10.5 g	
Protein	5 g	
Carbohydrates	42 g	
Dietary Fiber	NA	
Saturated Fat	1.6 g	
Sodium	188 mg	

Directions

1. Cream margarine, applesauce, and sugar in mixer bowl.
2. Add crushed pineapple with juice, vanilla, and maple flavoring.
3. Combine flour, nonfat dry milk powder, cinnamon, baking soda, and salt. Blend into creamed mixture.
4. Mix in oats, dates (or raisins) and walnuts.
5. Using #16 scoop, drop cookie dough onto baking pan. Flatten slightly.
6. Bake at 350°F for 12 to 15 minutes in a conventional oven or at 325°F for 10 to 12 minutes in a convection oven.